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## Abstract

The invention describes a method which by means of optical image processing ensures the automatic evaluation of the quality of slaughtered animal halves, in particular of slaughtered pigs, wherein in contrast to the known methods, it is possible to achieve a higher reproducible accuracy of estimation which can only be influenced insignificantly by errors in the process of splitting the slaughtered animal and cannot be influenced by not absolutely perpendicular image recording with respect to the splitting plane. In accordance with the invention, the object is achieved by virtue of the fact that a recorded optical image of the slaughtered animal half in the splitting plane, in the region of the ham-loin region is evaluated photogrammetrically.

The significant reference points which are used are the spinal column (3), the pin bone (2), the thinnest layer of fat on the MGM (16) and the contours of the back fat (6; 12) in the selected region.

The lean flesh proportion which is crucial for the purpose of evaluating quality is calculated by the addition of partial sections, which are set in ratio with respect to each other and are perpendicular to the straight progression of the spinal cord channel, in the region of the flesh and the layer of fat, thus incorporating constants for each term, which are ascertained from regression calculations, and a basic constant.

(Figure 1)

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